RIVAL

3200, 3205, 3215

CROCK-POT® Slow Cooker

The Original and America's #1 Brand of Slow Cookers

Owner's Guide

READ AND SAVE THESE INSTRUCTIONS

Visit our website at www.crock-pot.com

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. Do not touch hot surfaces.
3. To protect against electrical shock, do not immerse cord, plug, or cooking unit in water or other liquid. **CAUTION:** Never submerge the heating unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. To turn unit off, unplug from wall outlet. Unplug from outlet when not in use and before cleaning.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to Rival® (see warranty) for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Rival® may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch heated surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Always use hot pads when moving your heated Crock-Pot® slow cooker.
12. Do not use appliance for other than intended use.
13. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.

SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY.** No user-serviceable parts inside. Power Unit never needs lubrication. Do not attempt to service this product. Do not immerse base in water or other liquid. A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. **AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE CROCK-POT® SLOW COOKER.** The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.
NOTE: During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

HOW TO USE YOUR CROCK-POT® SLOW COOKER

1. Frozen foods such as vegetables and shrimp may be used as part of a recipe. However, do not cook frozen meats (such as roasts or chickens) unless you first add at least 1 cup of warm liquid. The liquid will act as a "cushion" to prevent sudden changes in temperature.
2. Always cook with the lid on. **NOTE:** The cooking temperature in this slow cooker is equivalent to the **"LOW"** setting of other Crock-Pot® slow cookers.
3. Follow recommended cooking times.
4. Do not use slow cooker stoneware for storage of food.
5. Do not reheat foods in your Crock-Pot® slow cooker.
6. Unplug unit when cooking is done and before cleaning.
7. Removable stoneware is ovenproof and microwave safe. Do not use plastic lids in microwave or conventional oven. Do not use removable stoneware on gas or electric burners or under broiler.

HOW TO CLEAN YOUR CROCK-POT® SLOW COOKER

Unplug unit. **CAUTION:** Never submerge heating unit in water or other liquid.

1. Fill stoneware with hot or warm soapy water to loosen food remains. Do not use abrasive compounds – a cloth, sponge or rubber spatula will usually remove the residue. If necessary, a plastic cleaning pad may be used. Use a non-abrasive cleaner (such as Bon-Ami® Polishing Cleanser) or vinegar to remove water spots or other stains.
2. The outside case may be cleaned with a soft cloth and warm soapy water. Wipe dry. Do not use abrasive cleaners.
3. The lid may be washed in the top rack of the dishwasher.

REMOVABLE STONEWARE

- The removable stoneware goes safely into the dishwasher, or may be washed in hot soapy water. Do not use abrasive cleaning compounds – a cloth, a sponge or rubber spatula will usually remove the residue. To remove water spots and other stains, use a non-abrasive cleaner (such as Bon-Ami® Polishing Cleanser) or vinegar.
- The outside case may be cleaned with a soft cloth and warm soapy water. Wipe dry. Do not use abrasive cleaners.

NON-REMOVABLE STONEWARE

- Fill stoneware with hot or warm soapy water to loosen food remains. Do not use abrasive cleaning compounds – a cloth, sponge or rubber spatula will usually remove the residue. If necessary, a plastic cleaning pad may be used. Use a non-abrasive cleaner (such as Bon-Ami® Polishing Cleanser) or vinegar to remove water spots and other stains.

CARE OF STONEWARE

As with any fine ceramic, the stoneware bowl will not withstand the shock of sudden temperature changes.

- If the stoneware has been preheated or is hot to the touch, do not put in cold foods. Do not preheat Crock-Pot® slow cooker before using unless specified in the recipe. The stoneware should be at room temperature before adding hot foods.
- To wash your stoneware right after cooking, use hot water. Do not pour in cold water if the stoneware is hot.

HINTS

- Trim fats and wipe meats well to remove residue. (If meats contain fats, brown in a separate skillet or broiler and drain well before adding to cooker.) Season with salt and pepper. Place meat in cooker on top of vegetables.
- For roasts and stews, pour liquid over meat. Use no more liquid than specified in the recipe. More juices in meats and vegetables are retained in slow cooking than in conventional cooking.
- Most vegetables should be thinly sliced or placed near the sides or bottom of the stoneware. Meats generally cook faster than most vegetables in a slow cooker.
- Use whole leaf herbs and spices for the best and truest flavor for all-day cooking. If ground herbs and spices are used, they should be stirred in during the last hour of cooking.
- Because there is no direct heat at the bottom, always fill the stoneware at least half full to conform to recommended times. Small quantities may be prepared, but cooking time will be affected.
- A specific liquid called for in a recipe may be varied if an equal quantity is substituted. (Such as substituting a 10¾ ounce can of soup plus 4 ounces of water for a 14½ ounce can of tomatoes OR ½ cup beef or chicken broth for ½ cup of wine, etc.)
- Beans must be softened completely before combining with sugar and/or acid foods (**NOTE:** Sugar and acid have a hardening effect on beans and will prevent softening). Dried beans, especially red kidney beans, should be boiled before adding to a recipe. Cover the beans with 3 times their volume of unsalted water and bring to a boil. Boil 10 minutes, reduce heat, cover and allow to simmer 1½ hours or until beans are tender. Soaking in water, if desired, should be completed before boiling. Discard water after soaking or boiling.

QUESTIONS AND ANSWERS

Q ***"What if the food isn't done after 8 hours…when the recipe says 8 to 10 hours?"***

A This is due to voltage variations which are commonplace everywhere; altitude;

or even extreme humidity. The slight fluctuations in power do not have a noticeable effect on most appliances; however, it can slightly alter the cooking times. Allow plenty of time, and remember, it is practically impossible to overcook. You will learn through experience whether to decrease or increase cooking times.

Q *"How about thickening the juices or making gravy?"*

A Add some quick-cooking tapioca to any recipe when you want to make a thick gravy. Add the tapioca at the beginning and it will thicken as it cooks!

Q *"Can I cook a roast without adding water?"*

A Yes. We recommend a small amount because the gravies are especially tasty. The more fat or "marbling" the meat has, the less liquid you need. The liquid is needed to properly soften and cook vegetables.

Q *"May I substitute liquids or ingredients in the recipes?"*

A Certainly – a specific liquid called for in a recipe may be varied if an equal quantity is substituted (such as substituting a 10¾-ounce can of soup plus 4-ounces of water for a 14½-oz can of tomatoes OR ½ cup beef or chicken broth for ½ cup wine, etc.)
A 7½-ounce can of soup is specified in some recipes. if desired, ¾ cup of condensed soup or c
½-ounce can of soup is used, though a little more if a sta result
will be made.

Q *"Should I stir sometimes while cooking?"*

A It's seldom necessary to stir. While cooking for short periods, occasional stirring improves the distribution of flavors throughout the entire recipe.

GUIDE TO ADAPTING RECIPES

This guide is designed to help you adapt recipes to the Crock-Pot® slow cooker— your own favorites and prized recipes collected from friends, food companies, newspapers and magazines. Our aim is to save preparation time with fewer steps and dishes…and to keep cooking simple. In most cases, all ingredients can go into your slow cooker in the beginning and can cook all day. Many preparatory steps are unnecessary when using the slow cooker. A few hints:

- Allow sufficient cooking time.
- Cook with cover on.
- Do not add as much water as some recipes indicate.
- Remember — liquids don't "boil away" as in conventional cooking. Usually you'll have more liquid at the end of cooking instead of less.
- It's "one-step" cooking: many steps in recipes may be deleted. Add ingredients to

stoneware at one time and cook 8 to 12 hours (add any liquid last).

- Vegetables do not overcook as they do when boiled in your oven or on your range. Therefore, everything can go into the slow cooker at one time. **EXCEPTION:** milk, sour cream or cream should be added during last hour.

TIME GUIDE

IF RECIPE SAYS:	COOK IN CROCK-POT®
15 to 30 minutes	4 to 8 hours
35 to 45 minutes	6 to 10 hours
50 minutes to 3 hours	8 to 18 hours

Most uncooked meat and vegetable combinations will require at least 8 hours.

PASTA AND RICE

If recipe calls for cooking noodles, macaroni, etc., cook on rangetop before adding to slow cooker. Don't overcook — just until slightly tender. If cooked rice is called for, stir in with other ingredients; add ¼ cup extra liquid per ¼ cup of raw rice. Use long grain converted rice for best results in all-day cooking.

LIQUIDS

Use less in slow cooking — usually about half the recommended amount. One cup of liquid is enough for any recipe unless it contains rice or pasta.

SAUTEING VEGETABLES

Generally not necessary! Stir in chopped or sliced vegetables with other ingredients. **ONLY EXCEPTION:** eggplant should be parboiled or sauteed, due to strong flavor. Since vegetables develop their full flavor potential with slow cooking, expect delicious results even when you reduce quantities. Because vegetables take longer to cook than meat, slice or chop them when possible.

HERBS AND SPICES

Leaf or whole herbs and spices are preferred, but their flavor power may increase — use half the recommended amount. If you use ground herbs and spices, add during last hour of cooking.

MILK

Milk, cream and sour cream tend to break down during extended cooking. When possible add during last hour of cooking. Condensed soups may be substituted for milk, etc., and can cook for extended times.

SOUPS

Some soup recipes call for 2 to 3 quarts of water. Add other soup ingredients to slow cooker; then add water only to cover. If thinner soup is desired, add more liquid at serving time. If milk-based recipes have no other liquid for initial cooking, add 1 or 2 cups water. Then during last hour of cooking, stir in milk or cream as called for.

THE RECIPES

POT ROAST OF BEEF

1 small potato, sliced
1 carrot, pared and sliced
1 small onion, sliced
Kitchen Bouquet® (optional)
Salt and pepper to taste
1 pound beef roast
2 tablespoons water

Put vegetables in bottom of stoneware. Salt and pepper meat to taste, put in pot. Add liquid. Cover; cook on 10 to 12 hours. Remove meat and vegetables with spatula and thicken for gravy if desired (see "HINTS" pages 3-4).
WITHOUT VEGETABLES: Season roast with salt and pepper and any other favorite seasonings. Add no liquid. Cook as directed.

RANCHER'S PORK CHOPS

2 lean pork chops
1 small onion, sliced
2 green bell pepper, sliced in rings
4 tablespoons ketchup
2 tablespoons brown sugar

Brown pork chops to remove excess fat. Mix together brown sugar and ketchup. Place onion slices in bottom of stoneware. Place pork chops on top of onions. Top with pepper rings and ketchup mixture. Cover and cook 7 to 9 hours.

POT-ROASTED PORK

1 to 1½-lb. pork roast
Salt and pepper to taste
Dash garlic powder
1 small onion, sliced
1 small bay leaf
2 teaspoons soy sauce
2 tablespoons water

Trim excess fat from roast. Sprinkle with salt, pepper and garlic powder. Placed sliced onion in stoneware; add seasoned roast. Add bay leaf, soy sauce and water. Cover and cook 8 to 10 hours.

CHICKEN IN A POT

1 small carrot, sliced
½ stalk celery, sliced
3 thin onion slices
2 to 3 chicken pieces (breasts and/or thighs)
½ teaspoon salt
Dash ground black pepper
2 tablespoons water
Dried basil leaves

Put vegetables in bottom of stoneware. Arrange chicken on top. Add salt and pepper. Pour water over all. Sprinkle with basil leaves, if desired. Cover and cook 7 to 10 hours.

CHILI

⅔ cup dry pinto or kidney beans (see pg. 4)
1 can (14-oz.) tomatoes
½-lb. ground chuck, browned and drained
¼ teaspoon cumin
1 small onion, chopped
1 clove garlic, crushed
1½ teaspoon chili powder
Salt to taste

Parboil beans until completely softened; drain and discard water. Place beans in stoneware. Add remaining ingredients; stir well. Cover and cook 10 to 12 hours.
NOTE: One 16-oz. can kidney beans, drained, may be substituted for dry beans.

SWISS STEAK

½-lb. round or Swiss steak, ¾" thick
Salt and ground black pepper to taste
1 small onion, sliced
1 can (8-oz.) tomato sauce

Cut round steak in half; season with salt and pepper. Place onion slices in stoneware. Place meat on top of onion. Pour tomato sauce over all. Cover and cook 8 to 10 hours.

EASY-DOES-IT SPAGHETTI SAUCE

½-lb. ground beef
1 teaspoon dry minced onion
½ teaspoon salt
⅛ teaspoon garlic powder
1 teaspoon sugar
Dash each: basil, oregano and thyme
1 can (15-oz.) tomato sauce
1 can (2-oz.) mushrooms, drained
⅛ teaspoon dry mustard

Brown ground beef and drain. Place in stoneware; add remaining ingredients. Cover and cook 10 to 12 hours. Serve over hot cooked spaghetti noodles.
NOTE: 2 tablespoons spaghetti sauce seasoning mix can be substituted for the spices.

TACO FILLING

1-lb. ground beef
1 small onion, chopped
2 teaspoons chili powder
½ teaspoon paprika
2 tablespoons taco seasoning mix
10 to 12 taco shells
Taco sauce
1½ teaspoons Worcestershire sauce
1 can (8-oz.) tomato sauce
½ teaspoon leaf oregano
½ teaspoon salt
Shredded lettuce

Brown ground beef and drain well; place in stoneware. Add remaining ingredients except taco shells, taco sauce and lettuce. Cover and cook 8 to 12 hours. Fill taco shells with meat mixture, top with sauce, shredded lettuce and other toppings of your choice.

BAKED BEANS

1 can (16-oz.) pork and beans with sauce
⅓ cup brown sugar
1 teaspoon prepared mustard
1 teaspoon dry minced onion
2 slices bacon, fried crisp and crumbled
¼ cup ketchup

Pour beans into stoneware. Add remaining ingredients and stir to blend. Cover and cook 4 to 8 hours.

BAKED POTATOES *(No oven to heat up and they stay hot until you need them)*

Prick potatoes with fork and wrap in foil. Place potatoes in stoneware. Do not add water. Cover and cook 8 to 10 hours.

VEGETABLE BEEF SOUP

½-lb. stew meat, cut into 1/2" cubes
1 can (14-oz.) tomatoes
1 carrot, sliced
1 small onion, diced
Salt and ground black pepper to taste
1 stalk celery, sliced
¾ cup frozen mixed vegetables
1 beef bullion cube
Water

Put all ingredients in stoneware. Add water to barely cover. Stir thoroughly. Cover and cook 10 to 16 hours.

OLD FASHIONED BEAN SOUP

⅔ cup dry Great Northern beans, softened
2 cups water
¼ cup chopped ham
Salt and ground black pepper to taste
2 tablespoons chopped celery leaves
½ cup chopped onion
1 small bay leaf

Put all ingredients in stoneware. Cover and cook 10 to 12 hours.

MACARONI 'N CHEESE

2 cups cooked macaroni
1 tablespoon butter or margarine, melted
1 cup evaporated milk
1 cup shredded sharp process cheese
1 tablespoon minced onion
½ teaspoon salt

Toss cooked macaroni with butter or margarine. Add remaining ingredients. Pour into lightly-greased stoneware. Cover and cook 2½ to 4 hours, stirring once or twice.

CHICKEN FAJITAS

1-lb. boneless, skinless chicken breasts, cut into strips
1 small onion, sliced
Juice of 2 limes
½ teaspoon oregano
½ teaspoon ground cumin
2 cloves garlic, minced
1 tomato, chopped
½ red bell pepper, cut into strips
½ green bell pepper, cut into strips
½ teaspoon chili powder
½ teaspoon coarsely ground black pepper
4 to 6 flour tortillas (8"), warm
Sour cream

Place onion in stoneware. Combine lime juice with seasonings in small bowl. Add chicken and toss well to coat. Pour chicken and juice mixture over onion. Cover and cook 6 to 8 hours. Stir in green and red pepper strips during last 30 minutes of cooking. To serve: Spoon chicken and onion into center of each tortilla. Top with tomato and sour cream. Fold sides of tortilla toward center.

HEARTY BEEF STEW

¾-lb. beef stew meat, cut in 1" cubes
1 potato, diced
1 carrot, sliced
1 small onion, sliced
1 can (14½-oz.) whole tomatoes
2 tablespoons quick-cooking tapioca
1 bay leaf
Salt and ground black pepper to taste

Trim all fat from meat. Put all ingredients in stoneware and mix thoroughly. Cover and cook 10 to 12 hours.

SPANISH RICE

½ pound ground chuck
1 small onion, finely chopped
1/3 cup green bell pepper, chopped
1 can (8-oz.) tomato sauce
Salt to taste
½ cup water
½ teaspoon chili powder
½ teaspoon Worcestershire sauce
¼ cup raw long grain converted rice

Brown beef in skillet and drain off fat. Put all ingredients in stoneware. Stir thoroughly. Cover and cook on 8 to 12 hours.

RICE PILAF

1 can (10½-oz.) beef consummé
1 can (4-oz.) sliced mushrooms, drained
1 cup raw converted rice
2 tablespoons butter or margarine
⅓ cup finely chopped onion

Put all ingredients in stoneware. Cover and cook 6 to 8 hours.

BAKED APPLES

3 medium baking apples, washed and cored
1 tablespoon raisins
1 tablespoon butter
2 tablespoon sugar
½ teaspoon cinnamon

Mix raisins and sugar; fill center of apples. Sprinkle with cinnamon and dot with butter. Place in stoneware, add 1/2 cup water. Cover and cook 7 to 9 hours.

CHUNK-STYLE APPLESAUCE

3 to 5 medium cooking apples, peeled and cored and sliced into chucks
¼ cup water
¼ to ¾ cup sugar
½ teaspoon ground cinnamon

Put all ingredients in stoneware. Cover and cook 8 to 10 hours. Serve warm with or without cream.

POACHED PEARS IN RED WINE

1½ cups Sangria or dry red wine
1 cup sugar
Red food coloring
2 to 3 small pears
2 thin strips lemon peel

Put wine and sugar in stoneware. Cover and cook until sugar is dissolved (approximately 1 hour). Add food coloring and lemon peel. Peel pears, keeping whole and leaving stems. Put into stoneware, turning to coat well. Cover and cook 4 to 6 hours, turning occasionally to coat with wine mixture. Serve with wine poured over pears.

CEREALS

Oatmeal **Cracked Wheat** **Grits** **Cornmeal Mush**

Rub stoneware with 1 tablespoon butter or margarine. Follow package directions for quantity of water and salt per cup of cereal. Cover and cook 8 to 9 hours. Do not use quick-cooking varieties. (Most varieties of cereals work best using a 2 to1 ratio: 2 cups water to 1 cup cereal.)

BROCCOLI DIP

¼ cup butter or margarine
¼ cup chopped onion
⅓ cup chopped celery
1 package (10-oz.) frozen chopped broccoli, partially thawed
1 can (10¾-oz.) cream of mushroom soup
1 garlic cheese roll (6-oz.), cut up
1 can (4-oz.) chopped mushrooms, drained

Melt butter in skillet. Saute onion, celery and broccoli until crisp-tender. Combine broccoli mixture with remaining ingredients in stoneware. Stir thoroughly. Cover and cook 1½ to 2 hours.

CARAMEL RUM FONDUE

1 package (14-oz.) caramels ***⅔ cup cream***
½ cup miniature marshmallows
1 tablespoon rum (or ½ teaspoon rum extract
Combine caramels and cream in stoneware. Cover and cook until melted, 2 to 3 hours. Stir in marshmallows and rum/rum extract. Continue cooking ½ to 1 hour. Serve with apple wedges, pound cake, doughnuts or marshmallows.

CHOCOLATE DESSERT FONDUE

1½ teaspoons butter or margarine ***1½ cups miniature marshmallows***
3 tablespoons milk ***½ cup whipping cream***
8 chocolate candy bars with almonds (1-oz. each), broken into pieces
Rub stoneware with butter. Place candy bar pieces, marshmallows and milk in stoneware. Cover and cook, stirring every 30 minutes, until melted and smooth. Gradually add whipping cream. Cover and keep warm for serving up to 2 to 6 hours later. Serve with bite-size pieces of pound cake, bananas, marshmallows, fresh strawberries, grapes or mandarin oranges.

HEARTY FONDUE

1 package (8-oz.) cream cheese ***½ cup milk***
1 teaspoon dry mustard ***2 tablespoons chopped green onion***
½ package (2½-oz.) slices dried beef, diced
French bread, cut into bite-size pieces
Combine cream cheese and ¼ cup milk in greased stoneware. Cover and cook until cheese is melted, 1 to 1½ hours. Add remaining milk, mustard, onion and dried beef. Stir thoroughly, Cover and cook 1 hour. Serve with French bread pieces.

BACON-CHEESE DIP

3 jars (5-oz. each) sharp process cheese food ***¼ cup dry minced onion***
6 slices bacon ***2 cups dairy sour cream***
1 teaspoon Worcestershire sauce
Cook cheese in slow cooker 1 hour or until melted. In skillet, fry bacon until crisp; drain, reserving 1 tablespoon drippings. Crumble bacon and set aside. Cook onion in reserved drippings. Combine sour cream, bacon, onion and Worcestershire sauce. Stir into melted cheese and continue cooking for 1 to 2 hours. Serve with bread pieces, crackers, crisp vegetables.

MEXICAN CHEESE DIP

1 package (1-lb..) process cheese food ***1/2 can (10-oz.) tomatoes and green chilies***
1 teaspoon taco seasoning
Cube cheese and place in stoneware. Cover and cook 1 to 1½ hours until melted. Stir in tomatoes and green chilies and seasoning. Cover and continue cooking 1 to 1½ hours. Serve with taco chips or corn chips.

LIMITED ONE-YEAR WARRANTY

Rival® warrants this product to be free from defects in materials or workmanship for one (1) year from date of original purchase. If you have a claim under this warranty please follow these procedures:
1) Within the first 45 days from date of original purchase, defective product should be returned to original place of purchase for replacement (with proof-of-purchase).
2) Within the first 12 months from date of purchase Rival® will repair or replace (at no charge) the defective product if it is delivered freight prepaid during that period to an authorized service station. To obtain warranty service contact our CUSTOMER SERVICE DEPARTMENT between 8:00 a.m. and 4:30 p.m. Central Standard Time, Monday through Friday (for prompt service have model number and sales receipt ready).

In U.S. call: 1-800-557-4825 / In Canada call: 1-800-561-6478

Or, you may write to Rival's Service Division, P.O. Box 769 Milford, MA 01757. Proof of purchase is required when requesting warranty service - SAVE YOUR SALES RECEIPT. This warranty is extended only to the original purchaser and does not apply to commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer. Rival® disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.

GARANTIA LIMITADA DE UN AÑO

Rival® garantiza que este producto carece de defectos en el material o fabricación por un (1) año a partir de la fecha de compra original. En caso de tener una reclamación durante el período de garantía, proceda de la siguiente manera:
1) En el lapso de los primeros 45 días desde la fecha de compra, el producto defectuoso debe devolverse al lugar original de compra para su reemplazo (con comprobante de compra).
2) En el lapso de los primeros 12 meses a partir de la fecha de compra, Rival® reparará o reemplazará (gratis) el producto defectuoso si se envía con flete pagado por anticipado durante ese período a un centro de servicio autorizado. Para obtener servicio bajo garantía, diríjase a nuestro DEPARTAMENTO DE ATENCION AL CLIENTE entre las 8:00 y las 16:30 horas, (región central de EE.UU.) de lunes a viernes. (Para expeditar el servicio, tenga el número de modelo y la boleta de compra a la mano).

En EE.UU. llame al: 1-800-557-4825 y en Canadá llame al: 1-800-561-6478

O, puede escribir a Service Division de Rival®, P.O. Box 769 Milford, MA 01757. Para solicitar servicio bajo garantía, se requiere el comprobante de compra - GUARDE SU BOLETA DE COMPRA. Esta garantía se otorga solamente al comprador original y no ampara el uso comercial, maltrato o daño al producto (no resultante de defecto o avería) mientras está en poder del usuario. Rival® rechaza toda responsabilidad por pérdidas emergentes, indirectas o comerciales causadas por el uso de este producto. Algunos estados no permiten esta exclusión o limitación de las pérdidas emergentes, indirectas o comerciales, por lo tanto estas exclusiones pueden no afectarlo a usted. Esta garantía le otorga derechos legales específicos, y usted también puede tener otros derechos los cuales varían de un estado a otro.

GARANTIE LIMITÉE DE UN AN

La compagnie Rival® garantit cet appareil exempt de défauts de fabrication et de matières premières pendant un (1) an à partir de la date de l'achat original. En cas de réclamation dans le cadre de la présente garantie, veuillez agir comme suit:
1) Au cours des 45 premiers jours à compter de la date de l'achat, retournez l'article défectueux, avec la preuve d'achat justificative, au magasin où vous l'avez acheté et il sera échangé.
2) Pendant les 12 premiers mois à compter de la date de l'achat, Rival® réparera ou remplacera (gratuitement) l'article défectueux s'il est envoyé, en port payé, à un centre de réparation autorisé. Pour obtenir le service sous garantie, veuillez entrer en rapport avec notre SERVICE À LA CLIENTÈLE, du lundi au vendredi, entre 8 h et 16 h 30, heure normale de l'Amérique centrale. (Pour obtenir un service rapide, ayez le numéro de modèle et le reçu de caisse sous la main).

Aux États-Unis, composez le 1 800 557-4825, au Canada, le 1 800 561-6478

Vous pouvez également écrire au service des réparations de Rival®, au P.O. Box 769 Milford, MA 01757. Une preuve d'achat est requise pour toute demande de service sous garantie – GARDEZ VOTRE REÇU DE CAISSE à ces fins. La présente garantie n'est offerte qu'à l'acheteur d'origine et ne couvre pas l'emploi commercial, l'emploi abusif ou l'endommagement de l'appareil (ne résultant ni d'un défaut ni d'un fonctionnement défectueux) lorsque l'utilisateur l'a en sa possession. La compagnie Rival® dénie toute responsabilité en ce qui concerne les pertes indirectes, imprévues ou commerciales par suite de l'emploi de ce produit. Certains états et certaines provinces ne permettant pas l'exclusion ou la limitation des pertes imprévues ou indirectes, il se peut que le déni de responsabilité qui précède ne s'applique pas dans votre cas. Cette garantie vous accorde des droits spécifiques, il est possible que vous bénéficiiez également de droits qui varient d'un état ou d'une province à un(e) autre.

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